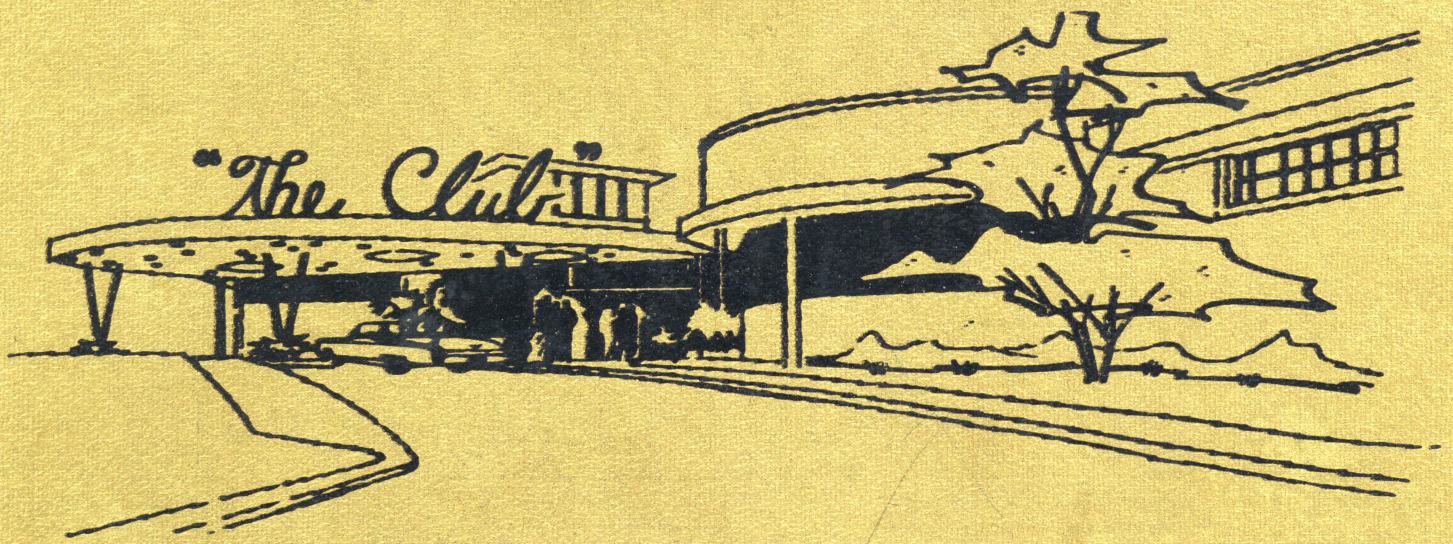
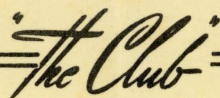




Birmingham, Alabama



INC.

THURSDAY, FEB . 13, 1958

Dinner Menu

BLUE POINT OYSTERS ON HALF SHELL .35	COMPOTE OF FRUITS
KING CRABFLAKE COCKTAIL	LOUISIANA SHRIMP SUPREME
MARINATED HERRING EN SOUR CREAM	TOMATO OR GRAPE JUICE
CHOPPED CHICKEN LIVERS ON TOAST	RAVIOLA PARMESAN
ANCHOVY OR PINK SALMON CANAPE	HALF GRAPE FRUIT
SNAILS EN WINE SAUCE 1.00	ANTIPASTO
	BLUE POINT OYSTERS ROCKEFELLER 1.50
ICE COLD VICHYSOISE	CHICKEN BROTH VERMICELLI
	JELLIED CONSOMME CAVIER

FRESH LOBSTER THERMIDOR EN CASSEROLE	3.50
FRIED LAKE TROUT ALA ALMONDINE	3.25
ROAST PRIME RIB OF BEEF AU JUS	4.50
GRILLED LAMB CHOPS WITH MINT JELLY	3.75
BROILED SHAD ROE WITH CANADIAN BACON UNDER GLASS BELL	3.50 3.75
PRIME FILET MIGNON, MUSHROOM SAUCE	5.00
FRIED SPRING CHICKEN, COUNTRY STYLE	3.50
DOUBLE BREAST OF CHICKEN, WILD RICE, MORNAY	3.75
BROILED WHOLE CORNISH GAME HEN, WILD RICE	4.00
BROILED HALF CHICKEN EN WINE SAUCE	3.50
GRILLED U.S. CHOICE SIRLOIN STEAK, MARCHAND D'VIN	4.00
ROAST LONG ISLAND DUCKLING ALA ORANGE	3.75
BROILED ROYAL SQUAB	4.00

O'BRIEN POTATOES	ASPARAGUS WITH CROUTONS
BABY SQUASH WITH PIMENTO	BUTTERED CARROTS

SALAD BOWL OR HEAD LETTUCE, CHOICE OF DRESSING
FRESH FRUIT SALAD, POPPY SEED DRESSING

UNCLE SAM SUNDAE	CAN CAN SUNDAE
COCONUT SNOWBALL, CHOCOLATE SAUCE	MOCHA COGNAC SUNDAE
SELECTION OF CHEESES WITH CRACKERS	BOO DOO SUNDAE
PINEAPPLE, LEMON OR RAINBOW SHERBET	ORIENTAL SUNDAE
FUDGE CRUMBLES WITH ICE CREAM	OPEN FACE APPLE PIE
CREAM CHEESE WITH GUAVA JELLY	LANTERN SUNDAE
GEISHA GIRL SUNDAE	BRANDIED PEACH
CHOCOLATE PEANUT BUTTER, CHERRY OR RUM ICE CREAM	MINCE TART

COFFEE	HOT CHOCOLATE	TEA	MILK
	CAFFEE ESPRESSO	.30 per cup extra	
SPECIAL:	U.S. PRIME SIRLOIN STEAK, FRENCH FRIED POTATOES		5.00
	SAME STEAK ON THE ABOVE DINNER		7.00
	U.S. PRIME T-BONE STEAK, FRENCH FRIED POTATOES		5.50



A Word About "The Club"

Situated high on Red Mountain cliff overlooking the spectacular skyline of Birmingham, Alabama, is "The Club" a dining and dancing club of a uniqueness unsurpassed anywhere in America. The multi-million dollar structure rises up near the clouds at an elevation of 1,030 feet with a magnificent view of Birmingham to the north. Its setting is within the shadow of the steel industry's huge statue of Vulcan, mythical God of the Forge, and symbol of Birmingham's wealth and leadership.

"The Club" is a non-profit social organization with facilities for the exclusive use of members and their guests. Its affairs are in the hands of a duly elected Board of Governors, composed of Birmingham's business and civic leaders, who give freely of their time in seeing that the corporation's affairs are properly administered.

"The Club" has rapidly gained nationwide fame as "the place to see when you come to the south". The membership roster includes persons residing in all parts of the United States. The names of many notable figures in the entertainment business, religious, political, and sports worlds have appeared on the guest list.

Appetizers

- 1/2 Avacado Stuffed w/ Crab Claws* .4.50
Artichoke Bottom Homard 4.25
Herring in Sour Cream 1.75
Shrimp Cocktail 4.25
Baked Mushrooms Stuffed Crabmeat .3.95
Coquilles St. Jacques 3.95
Scallops in Creamy Cheese Sauce
Quiche Lorraine 1.50
Escagots Bourguignonne .. 3.95
Crabmeat Michel 4.25

Soups

- Onion Soup*75
Soup du Jour75
Chilled Vichyssoise75
New England Clam Chowder 1.25
Seafood Gumbo
Creole w/ Rice ... 1.25

Salads

- Fresh Spinach Salad* 1.75
Bacon - Egg & Fresh Mushrooms
Hearts of Palm 2.25
with Dressing of Oil & Fresh Lemon Juice
Fruit 1.50
with Poppy Seed Dressing
Caesar (For Two) 4.50
Romaine - Fresh Garlic - Egg - Parmesan Cheese and Anchovies
Greek Salad 1.50
Cubes of Cucumber, Tomato, Tetta Cheese

Cold Plates

- Shrimp on Ice* 6.95
Fruit Plate 5.50
Cottage Cheese or Sherbert
Avocado & Lobster Salad 6.95
Shrimp Salad Plate 6.95
Crabmeat Louis 6.95
Lump Crabmeat - Creamy Sauce with Green Peppers - Green Onions, Chili Sauce and Lemon Juice - Egg - Tomato Star - Radish Rose - Carrot Curl
Chicken Salad 5.95
Stuffed Tomato

Desserts

- Ice Cream or Sherbert*95
Parfait 1.50
Homemade Key Lime Pie 1.25
Bananas Foster (For Two) ... 3.50
Homemade Lemon Ice Box Pie 1.25
Homemade Black Forest Torte 1.75
Cherries Jubilee (For Two) 3.50
Sundaes 1.25
Homemade Apple Pie ... 1.25
New York Style Cheese Cake with Strawberries 2.25

Beverages

- Sanka - Coffee - Hot Tea - Ice Tea - Milk*50

"THE PRESIDENT'S" SPECIAL

CHINESE PEPPER STEAK
RICE & HARD NOODLES

Above Served with Tossed Green Salad,
One Vegetable & Beverage

6.25

Appetizers

- 1/2 Avocado Stuffed w/ Cream 4.25
Artichoke Bottom Homage 4.25
Herring in Sour Cream 4.25
Shrimp Cocktail 4.25
Baked Mushrooms Stuffed Crabmeat 3.95
Coquilles St. Jacques 3.95
Scallops in Creamy Cheese Sauce
Quiche Lorraine 1.50
Escagots Bourguignonne 3.95
Crabmeat Michel 4.25
Chilled Vichyssoise75
New England Clam Chowder 1.25
Seafood Gumbo
Creole w/ Rice ... 1.25

Salads

- Fresh Spinach Salad 1.75
Bacon - Egg & Fresh Mushrooms
Hearts of Palm 2.25
with Dressing of Oil & Fresh Lemon Juice
Fruit 1.50
with Poppy Seed Dressing
Caesar (For Two) 4.50
Romaine - Fresh Garlic - Egg - Parmesan Cheese
and Anchovies
Greek Salad 1.50
Cubes of Cucumber, Tomato, Fetta Cheese

Cold Plates

- Shrimp on Ice 6.95
Fruit Plate 5.50
Cottage Cheese or Sherbert
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Shrimp Salad Plate 6.95
Crabmeat Louis 6.95
Lump Crabmeat - Creamy Sauce with Green Peppers
- Green Onions, Chili Sauce and Lemon Juice - Egg -
Tomato Star - Radish Rose - Carrot Curl
Chicken Salad 5.95
Stuffed Tomato

Desserts

- Ice Cream or Sherbert95
Parfait 1.50
Homemade Key Lime Pie 1.25
Bananas Foster (For Two) ... 3.50
Homemade Lemon
Ice Box Pie 1.25
Homemade Black
Forest Torte 1.75
Cherries Jubilee (For Two) 3.50
Sundaes 1.25
Homemade Apple Pie ... 1.25
New York Style Cheese Cake
with Strawberries 2.25

Beverages

- Sanka - Coffee - Hot Tea - Ice Tea - Milk50

(All Steaks Cut Fresh Daily)

Entrees

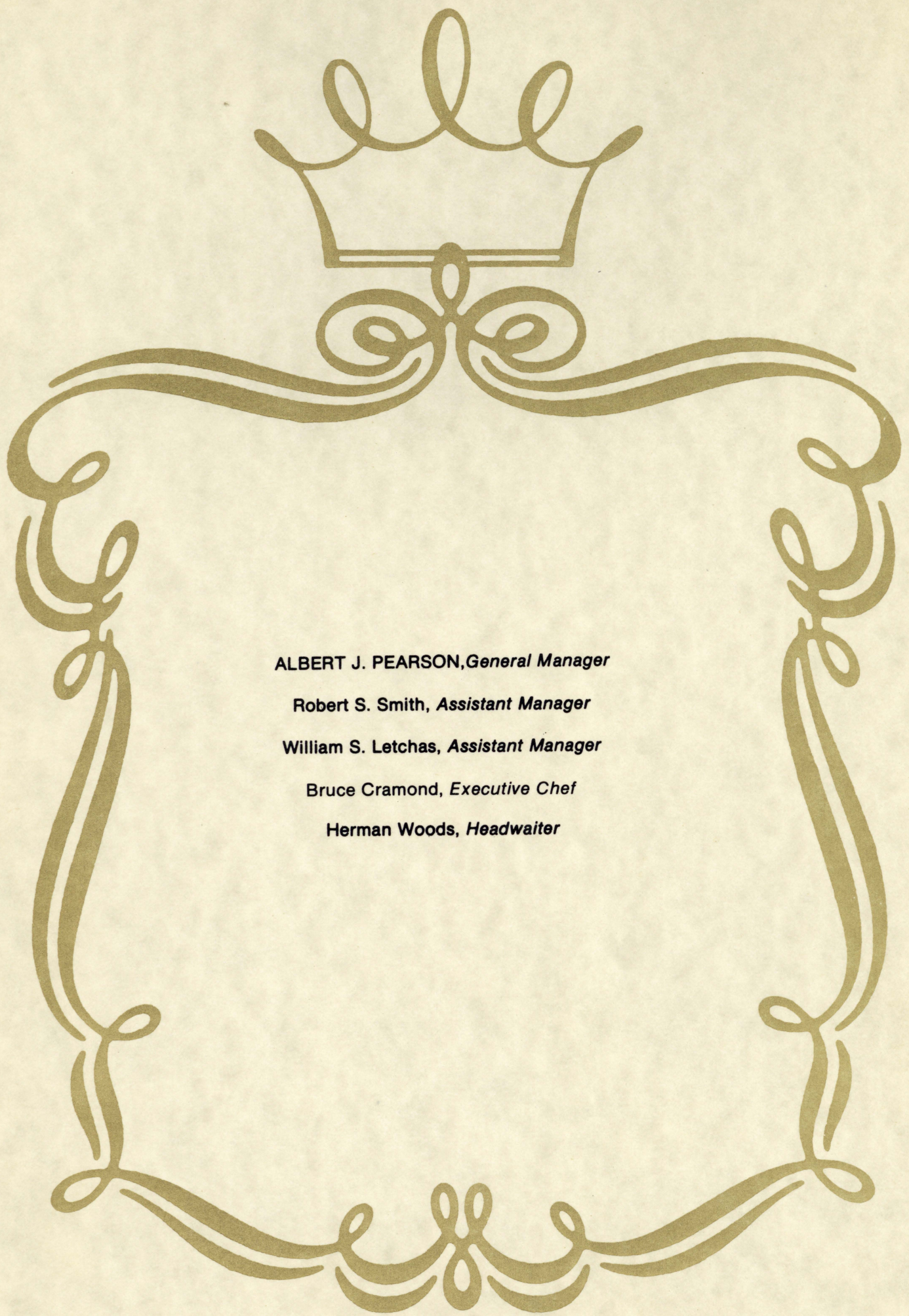
Boneless Breast of Chicken West Indies	8.95
Sautéed & Placed on Yellow Rice in a Pineapple Half-Topped with a Curry Sauce	
Baked Scallops Deltona	10.00
With a Puree of Onion, Garlic, Celery, Butter, Parsley & White Wine-Topped Buttered Crumbs	
Fresh Florida Red Snapper-Sautéed Amandine	10.75
Lemon Crown & Parsley	
Shrimp Scampi-Bed White Rice	10.50
Jumbo Shrimp & Fresh Mushrooms Sautéed in Garlic Butter with Pernod Finished with White Bread Crumbs	
Shrimp en Lager	10.50
Jumbo Shrimp Deep Fried in Crispy Beer Batter-Cocktail Sauce-Lemon Crown	
Roast Long Island Duck-A la Orange with Grand Marnier	9.25
Veal Helvita-Sautéed Cutlet	10.95
Topped with Sliced Ham-Asparagus & Swiss Cheese-Madeira Wine Sauce	
Rib Lamb Chops	13.75
Broiled-Served on Toast Points-Apple Mint Jelly	
Brochette of Tenderloin-Wild Rice-Mushroom Gravy	10.25
Steak Dianne-Medallions of Tenderloin	12.95
Sautéed with Shallots-Fresh Mushrooms-Finished with Brandy & Sauce Demi Glaze	
New York Cut Strip Steak-Maitre d' Hotel Butter	12.50
Broiled Tomato-Carved Mushroom	
Petite Cut Filet Mignon	11.75
On a Holland Rusk-Carved Mushroom-Broiled Tomato-Sauce Bearnaise	
Center Cut Filet Mignon	12.75
On a Holland Rusk-Carved Mushroom-Broiled Tomato	
Roast Prime Rib of Beef Au Jus-Yorkshire Pudding	11.95
Chateaubriand Bouquetiere (For Two)	29.50

Above served with Tossed Green Salad, one Vegetable & Beverage

Vegetables

Baked Potato
Ratatouille Provincial
Buttered Okra
Creamed Spinach

French Fried Potatoes
Curried Corn with Green Peppers
Cauliflower Mornay
Tempura Fried Broccoli 1.00
(Crispy Chinese Batter)



ALBERT J. PEARSON, *General Manager*

Robert S. Smith, *Assistant Manager*

William S. Letchas, *Assistant Manager*

Bruce Cramond, *Executive Chef*

Herman Woods, *Headwaiter*

